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WHAT IS CLAIMED IS:

- 1\(\bar{\cap}\) A dextrose hydrate in powder form, having:
 - a dextrose content at least equal to 98%, $\Big\langle$ an α crystalline form content at least equal

to 95%,

- a water content greater than 1%,
- a compressibility determined according to a test A at least equal to 70 N.
- 2. A dextrose hydrate according to claim 1, having a water content in the range 2% to 10%.
- 3. A dextrose hydrate according to claim 2, having a water content in the range 5% to 9.5%
- 4. A dextrose hydrate according to claim 1, having a compressibility of at least 90 N.
- 5. A dextrose hydrate according to claim 4, having a compressibility in the range 90 N to 200 N.
- 6. A dextrose hydrate in powder form according to claim 1, having a compressibility determined according to a test A in the range 150 N to 200 N and according to a test B at least equal to 170 N.
- 7. A dextrose hydrate according to claim 6, having a compressibility determined according to a test B in the range 175 N to 300 N.
- 8. A dextrose hydrate in powder form according to claim 1, having:
 - an apparent density, determined according to HOSOKAWA, of less than 0.7 g/ml,
 - a mean diameter in the range 50 μm to 1000 μm ,

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- a flow grade at least equal to 60.
- 9. A dextrose hydrate according to claim 8, having an apparent density in the range 0.45 g/ml to 0.65 g/ml.
- 10. A dextrose hydrate according to claim 9, having an apparent density in the range 0.5 g/ml to 0.6 g/ml.
- 11. A dextrose hydrate according to claim 8, having a mean diameter in the range 100 μm to 500 μm .
- 12. A dextrose hydrate according to claim 8, having a flow grade in the range 60 to 90.
- 13. A process \ for the preparation of a dextrose hydrate in powder form according to claim 1, wherein it comprises a succession of steps consisting in a step involving rehumidification/granulation, the suitable binder, a crystalline dextrose substantially α form obtained directly by crystallisation by partial or complete drying of a crystalline dextrose monohydrate, then a step involving ageing/drying of the /rehumidified granulated dextrose thus obtained.
- 14. A process for the preparation of a dextrose hydrate in powder form according to claim 1, wherein it comprises a step involving the granulation of an α crystalline dextrose having a water content greater than 1%.
- 15. A process for the preparation of a dextrose hydrate in powder form according to claim 14, wherein the α crystalline dextrose has a water content in the range of 2% to 10%.

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- 16. A process for the preparation of a dextrose hydrate in powder form according to claim 6, wherein it comprises, a step involving the granulation of an α crystalline dextrose having a water content at most equal to 1%.
- 17. A process for preparation according to claim 13, wherein the granulation step is carried out in a continuous mixer-granulator.
 - 18. A dextrose in powder form, having:
 - a dextrose content at least equal to 98%,
- an α crystalline form content at least equal to 95%,
- a compressibility, determined according to a test A, in the range 180 N to 200 N, and according to a test B greater than $220 \, \mathrm{N}.$
- 19. A dextrose in powder form according to claim 18, having a compressibility determined according to a test B, greater than 230 N
- 20. The use of a dextrose hydrate in powder form according claim 1 as a sweetener, osmotic agent, nutrient or excipient in compositions intended in particular for the food, pharmaceutical, chemical or agrochemical sectors.
- 21. The use of a dektrose hydrate in powder form obtained according claim 13, as a sweetener, osmotic agent, nutrient or excipient in compositions intended in particular for the food, pharmaceutical, chemical or agrochemical sectors.

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